

APPETIZERS

Organic House Salad with Ahi Tuna	ginger chive vinaigrette	11.00
Chinese Chicken Salad	sesame dressing	11.00
Wok-Fried Calamari and Shrimp	jalapeño chile	12.00
Bamboo Steamed Seafood Dumplings	red miso lobster bisque	14.00
Filo Wrapped Tiger Prawns	coconut basil	14.00
Ahi Tuna Pizza	garlic naan, sriracha	15.00
Rock Shrimp Tempura	sweet chile aioli	15.00
Chicken Spring Rolls	mandarin orange	11.00
Wok-Fried Chicken Lettuce Wraps	creamy peanut sesame	12.00
Kurobuta Pork Potstickers	sesame ginger soy	11.00
Korean BBQ Pork Spareribs	kalbi style	12.00
Chile Rubbed Beef Satay	thai basil aioli	15.00
Kobe Beef Tataki	crispy garlic, truffle soy	16.00

SOUPS & SIDES

Hot and Sour Soup	6.00	White Rice	2.00
Miso Soup	5.00	Brown Rice	4.00
Wok-Fried Edemame	6.00	Vegetable Fried Rice	8.00
Roasted Shishito Peppers	6.00	*chicken, beef, shrimp or kimchee	2.00
Tempura Vegetables	8.00	Buddha House Fried Rice	12.00

SAKE

FLAVORFUL-RICH-CLASSIC STYLE SAKE "AJJ"

FORGOTTEN SPIRIT Bunraku "JG" 300ml	\$35.00
Smooth, cocoa, banana, walnuts	
RADJANT DEW DROPS Tamanohikari "JD" 300ml	\$47.00
Balanced, banana and vanilla, medium dry	
CHRYSANTHEMUM GRACE Kikumasamune "JG" 720ml	\$57.00
Masculine, bamboo and walnuts, medium dry	
DRUNKEN SNAPPER Narutotai "G Nama" 720ml	\$65.00
Bold, unpasteurized, peanut brittle, slightly sweet	
BLACK RIVER Kurosawa "D" 720ml	\$115.00
Deep, mushroom and honey, hint of sweetness	

CLEAN-PURE-BEAUTIFUL STYLE SAKE "KJRE"

BJG MOUNTAINS Ohyama "J" 300ml	\$27.00
Pure, light, crisp, dry	
FIRST EMBRACE OF SNOW Yukihonoka "J" 300ml	\$30.00
Soft, silky, hints of melon and apples, medium	
CHRYSANTHEMUM WATERS Kikusui "JG" 300ml	\$35.00
Clean, slightly floral, medium dry	
MELODY OF WATER Mizu No Shirabe "G" 720ml	\$65.00
Lush, vanilla and pear, hint of sweetness	
NOTHINGNESS Mu "JD" 720ml	\$77.00
Soft, hints of melon, slightly sweet	
EMERALD SEASON Kubota Hekiju "JD" 720ml	\$125.00
Delicate, crisp, kiwi and citrus, medium dry	

FRAGRANT-FLORAL-AROMATIC STYLE SAKE "KAORJ"

DEMON SLAYER Wakatake Onikoroshi "JG" 300ml	\$30.00
Smooth, melon, honey, citrus, medium	
WATER FLOW Jozenmizunogotshi "JG" 300ml	\$45.00
Soft, smooth, peach blossom, melon, slightly sweet	
DRUNKEN WHALE Suigei "J" 720ml	\$52.00
Bold, cranberry and citrus, dry	
SOUTHERN BEAUTY Nanbu Bijin "J" 720ml	\$55.00
Light, orange zest and raspberry, medium dry	
DEMON SLAYER Wakatake Onikoroshi "JD" 1800ml	\$160.00
Silky, lemon and cantaloupe, neither sweet nor dry	

BEERS OF THE WORLD

Asahi Dry	Japan	6.50
Sapporo 22oz.	Japan	8.50
Kirin Ichiban 22oz.	Japan	8.50
Kirin Light 22oz.	Japan	8.50
Hitachino Classic Ale	Japan	10.00
Hitachino White Ale	Japan	10.00
Hitachino Red Rice	Japan	10.00
Chimay Blue	Belgium	10.00
Heineken	Netherlands	6.50
Amstel Light	Netherlands	6.50
Peroni	Italy	6.50
Pilsner	Czech Republic	6.50
Corona	Mexico	6.50
Newcastle	England	6.50
Miller Lite	USA	5.50
Michelob Ultra	USA	5.50
Sharps <small>non-alcoholic</small>	USA	5.50

COFFEE DRINKS

8.00

Irish Coffee - Jameson Whiskey and Crème De Menthe

Bailey's Coffee - Bailey's and Whip Cream

Kioki Coffee - Kahlua and Brandy

Italian Coffee - Southern Comfort and Amaretto

Banana Nut Coffee - Banana Liqueur and Frangelico

Little Buddha Coffee - Skyy Raspberry, Crème de Cocoa and Bailey's

Caramel Delight - Butterscotch Schnapps and Tuaca

MARTINIJS

11.00

TyNy Hiney - TY KU, Cointreau, fresh lime, fresh lemon topped with sweet n' low

Lychee Martini - Kai Lychee Vodka, splash of grapefruit juice and sweet n' sour

Peach Lily - Absolut Peach Vodka, sweet n' sour and splash of white cranberry

Tropical Treasure - Skyy Citrus, Captain Morgan, fresh lemon and sweet n' sour

Lavender Orchid - Tanqueray Gin, Chambord, ginger ale and sweet n' sour

Dragonfly - Nigori Sake, Skyy Raspberry Vodka, Chambord and splash of pineapple juice

Saketini - Premium chilled Sake, Midori, pear juice and a hint of melon

Forbidden Fruit - Absolut Mandarin, Kai Lychee, Crème de Banana, white cranberry juice topped with sweet n' sour

Sub-Zero - Absolut Berry Acai, Blue Curacao, white cranberry juice, sweet n' sour, hint of mint

June Bug - Midori, Malibu Rum, Crème de Banana and pineapple juice

COCKTAILS

10.00

Southern Peach Sweet Tea - Southern Comfort, Peach Schnapps, sweet n' sour topped with fresh brewed ice tea

Bliss - Muddled fresh blueberries and cucumber, Absolut Berry Acai topped with soda and simple syrup

Lights Out - Grey Goose Vodka, Tanqueray Gin, white cranberry, simple syrup with a splash of soda

Island Mojito - Malibu Rum, fresh mint, aoshiso, fresh lime juice with a splash of soda

Euphoria - Muddled fresh strawberries, Absolut Peach Vodka with a splash of soda

Godzilla - Jägermeister, Crème de Banana, red bull and splash of pineapple juice

Sangria - Seasonal fruit mixed with exotic wines 8.00 Glass 20.00 Carafe

SUPER PREMIUMS

13.00

Clockwork Orange - Absolut Mandarin, Jägermeister, Triple Sec, red bull, orange juice topped with soda

Spark Plug - Belvedere Vodka, Godiva Chocolate, Bailey's and espresso extract

El Samurai - Patron Silver, Tuaca, Cointreau, fresh lime juice and a splash of sweet n' sour

Perfect 10 - Tanqueray 10 and splash of sweet and dry vermouth

S A K E

Hereafter you will find several ultra-premium Sakes, produced by very small family owned breweries. Like great wines from the top estates, these Sakes are unlike any of the commercial ones that are normally offered in America and are complex, aromatic, thought-provoking, pleasure-inducing liquids.

PREMIUM SAKE BY THE GLASS

Fragrant-Floral-Aromatic Style Sake "KAORJ" \$10.00
 DRUNKEN WHALE Suigei "J"

Clean-Pure-Beautiful Style Sake "KJRE" \$11.00
 MELODY OF WATER Mizu No Shirabe "A"

Flavorful-Rich-Classic Style Sake - unpasteurized "AJJ" \$12.00
 DRUNKEN SNAPPER Narutotai "G nama"

SAKE FLIGHTS "A Taste of 3 Different Premium Sakes"

Speciality Flight (Unfiltered-Unpasteurized-Flavored) \$18.00
 Style Flight (Kaori-Kire-Aji) \$20.00

NJGORJ AND SWEET FLAVORED SAKE BY THE BOTTLE

CRÈME Sho Chiku Bai \$22.00
 Very cloudy, nutty, very sweet 300ml

CRAZY MILK \$25.00
 Milky and cloudy, not your original milk 300ml

MURAJ-GENSHU \$60.00
 Creamy texture, slightly sweet with a kick 720ml

ASJAN PEAR MoonStone \$18.00
 Light, refreshing, pear nectar, slightly sweet 200ml

BUDDHA SAKE BOMBERS

TY KU Black "JG" smooth, peach, hint of spice 375ml \$25.00
 TY KU Black "JG" 375ml ~~~ TWO ASAHJ Dry 355ml \$30.00
 TY KU Black "JG" 375ml ~~~ TWO SAPPORO 600ml \$40.00

HOT SAKE

YAECAKJ Small (4oz) \$6.00 Large (8oz) \$10.00

PLUM WINE

CHOYA UME SHU Glass (6oz) \$8.00 Bottle (25oz) \$30.00

M A J N C O U R S E S

Buddha's House Chow Mein choice of chicken, beef or shrimp 20.00

Pad Thai Tiger Prawns tofu, peanuts, eggs 26.00

Wok Seared "Lomi Salmon" sudachi ponzu 28.00

Kalbi Grilled Yellowfin Tuna asian guacamole, wasabi aioli 30.00

Misoyaki Black Cod cucumber relish 32.00

Seared Diver Scallops yuzu beurre blanc 32.00

Pan Roasted Red Snapper peanut oil, bok choy 33.00

Ginger Crusted Sea Bass sesame vinaigrette 36.00

*Chinese Orange Chicken toasted sesame & scallion 20.00

Char Siu "Jidori" Chicken beets, daikon, carrots 26.00

**Mongolian Style Beef crispy rice noodle & scallion 22.00

Roasted Peking Duck orange plum sauce 28.00

Slow Braised "Pork Shank" shoyu broth 28.00

Grilled "Filet Mignon" choya plum sauce 42.00

Vintage Dry-Age Ribeye "Mochiko" ginger butter 45.00

*Dark Meat / ** Spicy

Executive Chef Kurt Ushiroda

Executive Sushi Chef Yuji Abinales

18% Gratuity is added for all parties of 6 or more.

CHAMPAGNES Sparkling Wines

Domaine Chandon Brut	Napa	\$12.00	\$50.00
"J" by Jordan	Sonoma	\$15.00	\$95.00
Moët & Chandon Imperial	France		\$100.00
Taittinger Brut "La Francaise"	France		\$110.00
Veuve Clicquot "Yellow Label"	France		\$130.00
Laurent Perrier Brut	France		\$135.00
Moët & Chandon "Dom Perignon"	France		\$450.00
Louis Roederer "Cristal"	France		\$700.00

WHITE WINES

Chardonnay

Hess Select - Monterey	\$10.00	\$40.00
J. Lohr "Riverstone" - Monterey	\$11.00	\$45.00
Justin - Paso Robles		\$48.00
Jordan - Russian River		\$55.00
Sonoma Cutrer - Sonoma		\$60.00
Cloudy Bay - New Zealand		\$80.00

Pinot Grigio/Grise

Erath Pinot Grise - Oregon		\$45.00
Ca Montini Pinot Grigio - Italy	\$11.00	\$50.00
Santa Margherita - Italy		\$65.00

Sauvignon Blanc

Oberon - Napa		\$42.00
Kim Crawford - New Zealand	\$12.00	\$45.00
Hanna - Russian River		\$55.00

Riesling

DRL - Germany	\$10.00	\$42.00
Waterbrook - Columbia Valley		\$48.00
Dillman Spätlese - Germany	\$12.00	\$55.00
Schloss Volland Kabinett - Germany		\$62.00

RED WINES

Cabernet Sauvignon

William Hill - Central Coast	\$10.00	\$42.00
Francis Coppola - Napa		\$50.00
Simi - Alexander Valley	\$15.00	\$65.00
Cain Cuvee - Napa		\$80.00
Silver Oak - Alexander Valley		\$180.00
Cakebread - Napa		\$200.00

Merlot

Screw Kapa Napa - Napa	\$11.00	\$40.00
Markham - Napa		\$50.00
Rutherford Hill - Napa		\$60.00

Shiraz-Petite Sirah

Cline Syrah - Sonoma	\$9.00	\$35.00
Guenoc Estate - Lake County		\$45.00
George Wyndham Shiraz - Australia		\$55.00

Pinot Noir

Hahn Estate - Monterey	\$11.00	\$45.00
Benton Lane - Willamette Valley	\$13.00	\$55.00
Cambria - Santa Maria		\$65.00
King Estate - Oregon		\$75.00

SUSHI & SASHIMI

NJGJRJ "SUSHI" (2 pieces)

Toro (fatty tuna)	18.00
Maguro (tuna)	7.00
Sake (salmon)	7.00
Hamachi (yellowtail)	7.00
Albacore Tuna (seared tuna)	6.00
Amaebi (sweet shrimp)	8.00
Ebi (shrimp)	7.00
Tako (octopus)	7.00
Ika (squid)	7.00
Kani (crab)	7.00
Hotate (scallop)	7.00
Shiromi (white fish)	7.00
Ikura (salmon roe)	8.00
Unagi (fresh water eel)	7.00
Uni (sea urchin)	9.00
Assortment of Sushi (6 pieces plus a California roll)	22.00

SASHIMI (6 pieces)

Toro	40.00
Tuna	20.00
Escolar (seared white tuna)	18.00
Albacore Tuna (seared)	16.00
Salmon	16.00
Yellowtail	18.00
Octopus	15.00
Assortment of Sashimi (8 pieces)	22.00

Edamame (soy beans)	4.00
Wok-Fried Edamame	6.00
Sunomono (cucumber salad w/crab)	5.00
Chuka Salad (seaweed salad w/squid)	5.00

MAKJ "SUSHI ROLLS" (6-8 pieces) (also available as hand roll, seaweed or soy paper)

California Roll	8.00
Tuna Roll	7.00
Spicy Tuna Roll	8.00
Dynamite Spicy Tuna & Avocado Roll	9.00
Spicy Salmon & Scallop Roll	9.00
Philadelphia Roll	8.00
Spicy Albacore & Yellowtail Roll	9.00
Rainbow Roll	16.00
Caterpillar Roll	15.00
Spider Roll	14.00
Dragon Roll	18.00

LITTLE BUDDHA'S ROLLS

Little Buddha Roll shrimp tempura, spicy crab mix, freshwater eel, avocado & sprouts	16.00
George's Lobster Roll shrimp tempura, avocado topped with marinated lobster	20.00
King's Roll shrimp tempura, spicy tuna and topped with avocado and rice crackers	20.00
Palm's Roll salmon, yellowtail, spicy tuna, snow crab, albacore, avocado wrapped in fresh cucumber	20.00
Fantasy Roll king crab, cucumber topped with aajiso vinaigrette	20.00

LITTLE BUDDHA'S SPECIALTIES

Spicy Lettuce Wraps spicy tuna, spicy crab, spicy salmon/scallop, spicy albacore/yellowtail sushi with fresh endive	18.00
Tuna Tataki with garlic chips and toban yuzu sauce	18.00
Jalapeño Yellowtail with yuzu tobiko and tobasu sauce	20.00

Bluefin tuna is threatened. Concerned about saving the earth's fragile balance, our restaurant is committed to serving only farm-raised bluefin tuna. Availability is limited. Help us save the planet and join us in this eco-citizenship action here and everywhere.